### IN THE UNITED STATES DISTRICT COURT FOR THE DISTRICT OF DELAWARE

KEURIG, INCORPORATED,	)
Plaintiff,	)
v.	) C.A. No. 07-17 (GMS)
KRAFT FOODS GLOBAL, INC.,	JURY TRIAL DEMANDED
TASSIMO CORPORATION, and KRAFT FOODS INC.,	) PUBLIC VERSION
Defendants.	)

## DEFENDANTS' REPLY IN SUPPORT OF MOTION IN LIMINE TO LIMIT EXPERT TESTIMONY OF DR. ALEXANDER SLOCUM

OF COUNSEL

David M. Schlitz William S. Foster, Jr. C. John Brown BAKER BOTTS L.L.P. 1299 Pennsylvania Ave., N.W. Washington, D.C. 20004-2400 Tel. 202-639-7700

Dated: August 25, 2008

Public Version Dated: September 2, 2008

880808/31118

David E. Moore (#3983)
POTTER ANDERSON & CORROON LLP
Hercules Plaza, 6th Floor
1313 North Market Street
P.O. Box 951
Wilmington, DE 19899-0951
Tel: 302-984-6169
rhorwitz@potteranderson.com
dmoore@potteranderson.com

Richard L. Horwitz (#2246)

Attorneys for Defendants Kraft Foods Global, Inc., Tassimo Corporation, and Kraft Foods Inc. In its response ("Opp'n"), Keurig concedes both that Dr. Slocum is not a coffee expert and that Dr. Slocum did not expressly mention "aspect ratio" in either of his reports. Dr. Slocum, who is admittedly not an expert in the coffee or beverage fields, is not qualified under *Daubert* to provide expert testimony as to whether the prior art Kenco Singles cartridge (the "Singles cartridge") produces a "beverage" and cannot provide a lay opinion under the guise of "expert" testimony. Further, Keurig attempts to equate Dr. Slocum's aspect ratio theory with a single statement regarding burrowing made in his rebuttal report. Slocum Rebuttal Rep. (Ex. 1) at 25. Dr. Slocum's theories of burrowing and aspect ratio, however, are distinct, and, thus, the burrowing statement is not sufficient identification of his aspect ratio theory. Thus, this Court should preclude Dr. Slocum from testifying as to these issues.

#### **ARGUMENT**

#### I. Dr. Slocum's Testimony Related to "Beverage" Should Be Excluded.

As explained in the Defendants' Motion in Limine to Preclude the Expert Testimony of Ted Lingle, testimony in which Ted Lingle construes the claim term "beverage" and sets criteria for determining whether a liquid constitutes a "beverage" under his claim construction is inadmissible. Yet, Dr. Slocum has indicated that he is relying on Mr. Lingle's expert opinion. Slocum Depo. Tr. (Ex. 2) at 210:4-6. Dr. Slocum should not be permitted to provide testimony related to or relying upon Mr. Lingle's inadmissible expert opinion. Nor should Keurig be permitted to indirectly provide Mr. Lingle's inadmissible opinions through Dr. Slocum's testimony. Keurig concedes that Dr. Slocum is not a coffee expert. Opp'n at 4. Nevertheless, it continues to seek to offer his opinion, which is based upon his lay palate<sup>1</sup>, that the liquid produced by the Singles cartridge is not a "beverage." *Id*.

<sup>&</sup>lt;sup>1</sup> During his deposition, Dr. Slocum asserted that he would offer his lay opinion, relying on his lay palate, at trial whether the liquid produced was a beverage. Ex. 2 at 210:7-211:2.

Further, Dr. Slocum should be precluded from testifying regarding the measurement of the total dissolved solids ("TDS") in liquids produced by the Singles cartridge using the same-side piercing method. The '762 patent does not mention TDS nor has Keurig established that one of ordinary skill in the consumer packaging art, when considering the plain and ordinary meaning of "beverage," would use such measurement. Rather, TDS is one of the criteria set by Mr. Lingle. Second, as Dr. Slocum admitted, Mr. Lingle measured the TDS, not him. Ex. 2 at 113:14-18, 200:24-201:5. Dr. Slocum does not purport to be an expert with regard to TDS measurements or the use of TDS as a criteria to determine what constitutes a "beverage." Thus, there is absolutely no basis for Dr. Slocum's testimony as to Mr. Lingle's TDS measurements.

Further, Dr. Slocum's testimony regarding whether the liquid produced by the Singles cartridge is a "beverage" and regarding the TDS measurements of such liquids plainly fails to satisfy the *Daubert* standard for expert testimony, and cannot be used as a backdoor through which to offer Mr. Lingle's inadmissible opinions. The Supreme Court requires that expert testimony be based on scientific knowledge derived by the scientific method. *Daubert v. Merrell Dow Pharms, Inc.*, 509 U.S. 579, 590 (1993). Because he is not an expert in the coffee field, Dr. Slocum's testimony as to whether the liquid produced constitutes "coffee" is nothing more than unsupported speculation. Accordingly, it should be excluded under *Daubert*. Additionally, Dr. Slocum's lay opinion as to whether the liquid produced constitutes "coffee" must be excluded under Rule 701 because Dr. Slocum is testifying as an expert. FED. R. EVID. 701 (stating that lay opinion testimony only is admissible "[i]f the witness is not testifying as an expert"). Therefore, this Court should preclude Dr. Slocum from offering such testimony.

#### II. Dr. Slocum's Aspect Ratio Theory Was Not Identified Until His Deposition.

Keurig argues that Dr. Slocum's aspect ratio theory "merely explains his description of the 'burrowing' phenomenon[,]" which was identified in his rebuttal report. Opp'n at 4.

Contrary to Keurig's assertions, the two theories are not the same. Dr. Slocum distinguished the burrowing phenomenon from the aspect ratio theory, stating that the aspect ratio problem existed in the absence of the burrowing phenomenon:

- Q. Mm-hmm. Okay. If you -- if you pierced up here within the manifold, would you have the same problem?
- A. I don't think you'd have the -- well, you wouldn't have the burrowing issue.
- A. What you have here now, as I mentioned earlier, this aspect ratio problem. Now you're really severe on your aspect ratio, because your piercing device is on the order of the size of this dimension, but the foil goes way off on the other sides, and the foil -- my experience in playing with these things is you get kind of a trough shape and then the fluid definitely squirts out.

Ex. 2 at 152:25-153:14 (emphasis added). The burrowing issue and the aspect ratio issue are not the same, and it cannot be maintained that the single-sentence reference to burrowing in Dr. Slocum's rebuttal report adequately identifies the aspect ratio theory for purposes of Rule 26. FED. R. CIV. P. 26(a)(2)(B). Further, if an expert fails to identify an issue in his reports, mentioning the undisclosed issue during deposition "does not serve to place . . . [the proffered] testimony within the scope of [the] expert report." Forest Labs., Inc. v. Ivax Pharms., Inc., 237 F.R.D. 106, 113 (D. Del. 2006). Even if the issues were the same, which they clearly are not, Dr. Slocum never mentioned burrowing issue with respect to the '234 Patent in either of his reports, and, therefore, his opinion must be excluded with respect to the '234 Patent.

As Keurig conceded in its opposition, Dr. Slocum did not directly reference the aspect ratio theory in his reports. Instead, Dr. Slocum identified this theory for the first time during his deposition. Thus, Dr. Slocum's testimony as to the aspect ratio theory should be excluded.

#### CONCLUSION

For the foregoing reasons, Kraft respectfully requests that the Court grant its Motion in Limine to limit Dr. Slocum's expert testimony at trial.

#### POTTER ANDERSON & CORROON LLP

OF COUNSEL

David M. Schlitz William S. Foster, Jr. C. John Brown BAKER BOTTS L.L.P. 1299 Pennsylvania Ave., N.W. Washington, D.C. 20004-2400 Tel. 202-639-7700

Dated: August 25, 2008

Public Version Dated: September 2, 2008

880808 / 31118

By: /s/ David E. Moore

Richard L. Horwitz (#2246) David E. Moore (#3983) Hercules Plaza, 6th Floor 1313 North Market Street P.O. Box 951

Wilmington, DE 19899-0951

Tel: 302-984-6169

 $\frac{rhorwitz@potteranderson.com}{dmoore@potteranderson.com}$ 

Attorneys for Defendants Kraft Foods Global, Inc., Tassimo Corporation, and Kraft Foods Inc.

#### IN THE UNITED STATES DISTRICT COURT FOR THE DISTRICT OF DELAWARE

#### **CERTIFICATE OF SERVICE**

I, David E. Moore, hereby certify that on September 2, 2008, the attached document was electronically filed with the Clerk of the Court using CM/ECF which will send notification to the registered attorney(s) of record that the document has been filed and is available for viewing and downloading.

I further certify that on September 2, 2008, the attached document was Electronically Mailed to the following person(s):

John W. Shaw Karen E. Keller Young Conaway Stargatt & Taylor The Brandywine Building 1000 West Street, 17th Floor P. O. Box 391 Wilmington, DE 19899-0391 ishaw@ycst.com kkeller@ycst.com

Michael A. Albert Michael N. Rader Laura Topper Gerald B. Hrycyszyn Wolf, Greenfield & Sacks, P.C. 600 Atlantic Avenue Boston, MA 02210 malbert@wolfgreenfield.com mrader@wolfgreenfield.com ltopper@wolfgreenfield.com ghrycyszyn@wolfgreenfield.com

By: /s/ David E. Moore

Richard L. Horwitz David E. Moore Potter Anderson & Corroon LLP Hercules Plaza, 6<sup>th</sup> Floor 1313 N. Market Street P.O. Box 951 Wilmington, DE 19899-0951 (302) 984-6000 rhorwitz@potteranderson.com dmoore@potteranderson.com

# EXHIBIT 1

## THIS EXHIBIT HAS BEEN REDACTED IN ITS ENTIRETY

# EXHIBIT 2

	Case 1:07-cv-00017-GMS Document	146-	3 Filed 09/02/2008 Page 3 of 6
	Page 110		Page 112
1	SLOCUM	1	SLOCUM
2	A you see on the far right-hand side	2	over a cone. And the more non-square it is, the
3	there's that arrow	3	harder it is, so that's why I can't answer yes or
4	Q. Yes.	4	no on that. I I'd do my darnedest to try and I
5	A coming up? So that diameter of that	5	think there's probably a pretty good chance I could
6	circle is that outer perimeter of that circle is	6	figure out how to, for example, adopt the Keurig
7	what, when the piercer goes through the foil which	7	nozzle and seal to work, to seal against the foil
8	covers the hole, it keeps moving forward until the	8	of a rectangular shape, for example, shown in the
9	the little I think it's an O-ring, whatever	9	first embodiment.
10	the structure is that pushes pushes down hard	10	Q. So if I understand you correctly, the
11	against that	11	absence of a hard surface to abut against is not
12	Q. Right.	12	fatal to the ability to pierce the foil to permit
13	A and now the seal is formed by pushing	13	an inflow of liquid?
14	hard against the foil, which is backed up by that	14	A. I don't I think the answer is correct.
15	perimeter of the hard plastic, and that's what	15	I don't think the patent requires and I actually
16	forms a seal. I'm not just and there are other	16	don't think you have to have it depends what
17	ways of sealing, but that's the way this particular	17	pressures you want to do. I don't think you have
18	cartridge allows me to pierce it to accommodate the	18	to have a hard abut.
19	inflow so I just don't get this violent squirting	19	Q. Now, if you would look at if you would
20	out ever.	20	look at the claim, look at page 3, first element.
21	Q. Okay. What other ways are there to seal?	21	Said filter element being permeable to liquid to
22	A. What other ways are there to seal?	22	accommodate a flow of the beverage from said first
23	Q. Yes.	23	chamber to said second chamber. Do you see that?
24	A. Well, for example, as I mentioned earlier,	24	A. I do.
25	the K-cup, which pierces the foil and there is	25	Q. And you opined that that is present; is
	Page 111		Page 113
1		١,	_
1	SLOCUM	$\frac{1}{2}$	SLOCUM
2	nothing behind it to push against	$\begin{bmatrix} 2 \\ 3 \end{bmatrix}$	that correct? A. I do.
3 4	<ul><li>Q. Right.</li><li>A so then it has this rubber kind of like</li></ul>	4	Q. And what did you do to make this
5	an inverted cone type lip seal. And I've designed	5	determination?
6	a lot of seals in the past. I think I could design		UCICHIIIIAUUH!
		1	
7		6	A. Well, I I bought a Tassimo machine
7 8	some O-ring-based systems, so that's my answer.	6 7	A. Well, I I bought a Tassimo machine Q. Yes.
8	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure	6 7 8	<ul><li>A. Well, I I bought a Tassimo machine</li><li>Q. Yes.</li><li>A and I used it.</li></ul>
8 9	some O-ring-based systems, so that's my answer. Q. So it's not necessary to have a structure abut against it to create a seal?	6 7 8 9	<ul><li>A. Well, I I bought a Tassimo machine</li><li>Q. Yes.</li><li>A and I used it.</li><li>Q. Okay.</li></ul>
8 9 10	some O-ring-based systems, so that's my answer. Q. So it's not necessary to have a structure abut against it to create a seal? A. I think right. I could seal just like	6 7 8 9 10	<ul> <li>A. Well, I I bought a Tassimo machine</li> <li>Q. Yes.</li> <li>A and I used it.</li> <li>Q. Okay.</li> <li>A. And it made coffee.</li> </ul>
8 9 10 11	some O-ring-based systems, so that's my answer. Q. So it's not necessary to have a structure abut against it to create a seal? A. I think right. I could seal just like the K-cups do now without having that particular	6 7 8 9 10 11	<ul> <li>A. Well, I I bought a Tassimo machine</li> <li>Q. Yes.</li> <li>A and I used it.</li> <li>Q. Okay.</li> <li>A. And it made coffee.</li> <li>Q. Well, you say it made coffee. Why do you</li> </ul>
8 9 10 11 12	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.	6 7 8 9 10 11 12	<ul> <li>A. Well, I I bought a Tassimo machine</li> <li>Q. Yes.</li> <li>A and I used it.</li> <li>Q. Okay.</li> <li>A. And it made coffee.</li> <li>Q. Well, you say it made coffee. Why do you say it made coffee?</li> </ul>
8 9 10 11 12 13	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco	6 7 8 9 10 11 12 13	<ul> <li>A. Well, I I bought a Tassimo machine</li> <li>Q. Yes.</li> <li>A and I used it.</li> <li>Q. Okay.</li> <li>A. And it made coffee.</li> <li>Q. Well, you say it made coffee. Why do you say it made coffee?</li> <li>A. I drank it.</li> </ul>
8 9 10 11 12 13 14	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?	6 7 8 9 10 11 12 13 14	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it?
8 9 10 11 12 13 14 15	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at	6 7 8 9 10 11 12 13 14 15	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS?
8 9 10 11 12 13 14 15 16	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The	6 7 8 9 10 11 12 13 14 15 16	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes.
8 9 10 11 12 13 14 15 16 17	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center,	6 7 8 9 10 11 12 13 14 15	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS?
8 9 10 11 12 13 14 15 16	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center, if this is a square lid the K-cup is a round lid	6 7 8 9 10 11 12 13 14 15 16 17	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that the answer as far as
8 9 10 11 12 13 14 15 16 17 18	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center,	6 7 8 9 10 11 12 13 14 15 16 17 18	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that
8 9 10 11 12 13 14 15 16 17 18 19	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center, if this is a square lid the K-cup is a round lid which is a symmetric structure, so when you push on	6 7 8 9 10 11 12 13 14 15 16 17 18	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that the answer as far as Q. You said and something. What were you
8 9 10 11 12 13 14 15 16 17 18 19 20	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center, if this is a square lid the K-cup is a round lid which is a symmetric structure, so when you push on it, you'll get symmetric deformation and the ring	6 7 8 9 10 11 12 13 14 15 16 17 18 19 20	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that the answer as far as Q. You said and something. What were you going to say?
8 9 10 11 12 13 14 15 16 17 18 19 20 21	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center, if this is a square lid the K-cup is a round lid which is a symmetric structure, so when you push on it, you'll get symmetric deformation and the ring is symmetric, and so everything you have a good	6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that the answer as far as Q. You said and something. What were you going to say? A. Oh, and then I had taken apart the
8 9 10 11 12 13 14 15 16 17 18 19 20 21 22	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center, if this is a square lid the K-cup is a round lid which is a symmetric structure, so when you push on it, you'll get symmetric deformation and the ring is symmetric, and so everything you have a good change of every actually, it does seal well.	6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that the answer as far as Q. You said and something. What were you going to say? A. Oh, and then I had taken apart the cartridges. Fluid goes in here, hence the coffee.
8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	some O-ring-based systems, so that's my answer.  Q. So it's not necessary to have a structure abut against it to create a seal?  A. I think right. I could seal just like the K-cups do now without having that particular back-up, but this is one way to do it.  Q. Could you could you seal the Kenco Singles without a hard structure to abut against?  A. The reason I'm hesitating is if you look at a K-cup or let me point to the patent. The second embodiment, when I push down on the center, if this is a square lid the K-cup is a round lid which is a symmetric structure, so when you push on it, you'll get symmetric deformation and the ring is symmetric, and so everything you have a good change of every actually, it does seal well.  When you have a square, when you push	6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	A. Well, I I bought a Tassimo machine Q. Yes. A and I used it. Q. Okay. A. And it made coffee. Q. Well, you say it made coffee. Why do you say it made coffee? A. I drank it. Q. Did you test it? A. You mean with the TDS? Q. Yes. A. No, I did not. And okay. And is that the answer as far as Q. You said and something. What were you going to say? A. Oh, and then I had taken apart the cartridges. Fluid goes in here, hence the coffee. The only way out is through that papery thing. And

Case 1:07-cv-00017-GMS Document 146-3 Filed 09/02/2008 Page 150 Page 152 **SLOCUM** 1 **SLOCUM** 2 A. I don't know. where the dispute is. 3 Q. Okay. It is clear -- it says it is clear A. Okay. I think earlier this morning we did from context that the laminated foil is intended to 4 kind of a mapping between the Singles cartridge and cover compartment, 21, only. The outlet, 37, if 5 this cartridge where I pointed out that on 6 covered, would be covered by a separate foil. What Figure 4, which is the other side, that the do vou mean it's clear from context the laminate 7 castellations on the bottom form essentially the 8 foil is intended to cover compartment, 21, only? same function as the filter paper. 9 A. They only talk about covering the coffee Q. Right. bed region with foil. I don't have any indication 10 A. So I read this in terms again of the that the teaching says continue the foil and also function that this cartridge has to do when I read 11 cover outlet, 37. the claim. So where I think we will have a problem 12 Q. Well, doesn't it say, quote, in use, a 13 -- there's two problem areas with this design and laminated foil is sealed along the lower edge, 23, if we use it with -- using the input thing to punch 14 of the body portion, and isn't this part of 23, 15 through the foil here. The first problem area that lower edge of the body portion? 16 we discussed extensively earlier was the issue of A. Well, yes and no. Sure, you could seal it 17 do we have a leak or a weep versus a catastrophic everywhere as we just said. I'm not precluded from failure and I think we addressed that already in 18 running one strip of foil everywhere, but no in the 19 terms of all the different possibilities, but 20 context of someone practicing it. I'm only going making the beverage, then we're going to have the 21 to put the foil where I need the foil. And there's same burrowing issue here as we do the aspect ratio problem I see of injecting water in here directly nothing that teaches me that I need the foil over 22 there. And like, again, the Lambert cartridges, 23 as opposed to bringing this water in through this for example, don't use foil. The Rychiger ones do 24 encircling manifold. have a covering, although not foil, so sometimes 25 Q. Mm-hmm. Okay. If you -- if you pierced up

Page 151

1

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

Page 153

#### **SLOCUM**

you do and don't. This is the outlet, 37, you're talking about, right?

Q. Right.

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

1

2

3

4

5

6

7

8

9

10

11

12

13

14

15

16

17

18

19

20

21

22

23

24

25

A. That's what I'm saying. Sometimes as practiced in the art 37 is covered and sometimes it's not. And I'm saying 37 as in figuratively, not this particular patent.

Q. Okay. The -- now, in paragraph -- excuse me. In paragraph six you say, if you turn to page two, paragraph 6, second sentence, moreover, the lid that is disclosed in the '234 patent is not pierceable to accommodate an inflow of liquid, paren, i.e., capable of being pierced to permit a flow of liquid into, end quote, based on the Court's claim construction to brew a coffee beverage that can be extracted through the same lid as required by the asserted claims. Do you see that?

A. I do.

Q. Just so I understand, it's not -- you said the lid is not pierceable. Now, is it -- you say it's not pierceable to accommodate an inflow of liquid. Is it not capable of being punctured to allow inflow of liquid? I'm just trying to see

#### **SLOCUM**

here within the manifold, would you have the sameproblem?

A. I don't think you'd have the -- well, you wouldn't have the burrowing issue.

Q. Right.

A. What you have here now, as I mentioned earlier, this aspect ratio problem. Now you're really severe on your aspect ratio, because your piercing device is on the order of the size of this dimension, but the foil goes way off on the other sides, and the foil -- my experience in playing with these things is you get kind of a trough shape and then the fluid definitely squirts out.

Q. Wouldn't the fluid go along the manifold?

A. No, this is not the fluid squirting out -- I mean, the fluid would go along the manifold, but it's very hard to make a -- I was not able to make a seal on this just playing with -- on the Singles cartridges, because the Singles cartridges also have that -- I wish we had one here -- zone on this manifold side that you could pierce way off on the edge.

Q. Yeah, but if you pierced in here, in the center, okay, it would distribute along the

	Case 1:07-cv-00017-GMS Document	146-	-3 Filed 09/02/2008 Page 5 of 6
	Page 198		Page 200
1	SLOCUM	$ $ $_{1}$	SLOCUM
2	A. Yeah, the thing doesn't function unless	2	violent spurting.
3	it's with a brewer.	3	Q. Okay, but what about below 15?
4	Q. And it has to have the support of the	4	A. I would get spurting, but not typically
5	clamping mechanism, doesn't it?	5	violent spurting.
6	A. Yeah, you'd have to hold the you have to	6	Q. At what PSI's?
7	hold the thing in place.	7	A. Well, sometimes it would spurt at 3 PSI,
8	Q. Okay. Now, paragraph okay. Now, you	8	sometimes it would weep.
9	if you turn to page 14, paragraph 40, I have tested	9	Q. Okay. I'm sorry. Sometimes it would spurt
10	Singles cartridges under various conditions to	10	at 3 and sometimes it would weep? Is that what you
11	evaluate that they meet these claim requirements,	11	just said?
12	and I conclude they do not. I therefore disagree	12	A. Yes.
13	with Mr. Taylor's conclusion. What various	13	Q. So that indicates that you did more than
14	conditions?	14	one test at 3.1 PSI?
15	A. Well, let me go to my chart.	15	A. This is just where I did the total
16	Q. Page 21? No, 23.	16	dissolved solids. I also did tests let me see
17	A. It was 23 in the other report, I think.	17	where where I just used the cold liquid.
18	Q. Well, I have it on 23 here.	18	Q. After this report, what did you do? Did
19	A. Oh, yes. Right. Thank you. Foil down	19	you do any more tests at 3 PSI with a hot liquid?
20	with plate, foil down with plate with different	20	A. When I did my initial test for set-up, I
21	pressures, then I did up with plate and I did two	21	did 3 PSI and I kept increasing it until I got to
22	different pressures, two different runs. Or excuse	22	15, and then it routinely would spurt and then I
23	me; nominally the same pressure, but two runs, foil	23	was like I'm not going to go any higher.
24	up with plate at a low pressure, then vertical, so	24	Q. Go ahead. I'm sorry.
25	I did all these different conditions in my table	25	A. The only tests I did at the low and the
	Page 199		Page 201
	Page 199 SLOCUM	1	Page 201
$\begin{vmatrix} 1 \\ 2 \end{vmatrix}$	SLOCUM	1 2	SLOCUM
2	SLOCUM here.	2	SLOCUM higher you know, the 15, where I actually was
	SLOCUM	2 3	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually
2 3 4	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm.	2 3 4	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does
2 3 4 5	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is	2 3 4 5	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.
2 3 4	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm.	2 3 4	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does
2 3 4 5 6	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct?	2 3 4 5 6	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that
2 3 4 5 6 7	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct.	2 3 4 5 6 7	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with
2 3 4 5 6 7 8	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures?	2 3 4 5 6 7 8	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and
2 3 4 5 6 7 8 9 10	SLOCUM here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the	2 3 4 5 6 7 8 9 10	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't
2 3 4 5 6 7 8 9 10 11 12	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device.	2 3 4 5 6 7 8 9 10 11 12	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a
2 3 4 5 6 7 8 9 10 11 12 13	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure	2 3 4 5 6 7 8 9 10 11 12 13	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my
2 3 4 5 6 7 8 9 10 11 12 13 14	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the	2 3 4 5 6 7 8 9 10 11 12 13	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in
2 3 4 5 6 7 8 9 10 11 12 13 14 15	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually	2 3 4 5 6 7 8 9 10 11 12 13 14 15	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup,
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go higher, and in my remember I said earlier I did	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?  A. When I was not able to get a full cup
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21	SLOCUM here.  Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go higher, and in my remember I said earlier I did these preliminary tests to see what would happen,	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?  A. When I was not able to get a full cup Q. Right.
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22	here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go higher, and in my remember I said earlier I did these preliminary tests to see what would happen, because I wanted to do the actual coffee tests and	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?  A. When I was not able to get a full cup Q. Right.  A yeah, that would be a requirement,
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go higher, and in my remember I said earlier I did these preliminary tests to see what would happen, because I wanted to do the actual coffee tests and I wanted to be prepared. And above 15 PSI, I would	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?  A. When I was not able to get a full cup Q. Right.  A yeah, that would be a requirement, because then I had a catastrophic failure.
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24	here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go higher, and in my remember I said earlier I did these preliminary tests to see what would happen, because I wanted to do the actual coffee tests and I wanted to be prepared. And above 15 PSI, I would typically get violent spurting. And I did not want	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24	higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?  A. When I was not able to get a full cup Q. Right.  A yeah, that would be a requirement, because then I had a catastrophic failure.  Q. It's not because you thought that the
2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	here. Q. Okay. Looking at tests 6 and 7 A. Mm-hmm. Q you tested at 3.1 PSI and at 15 PSI; is that correct? A. Correct. Q. How did you decide on those pressures? A. What I did was I played with pressure to get a cup of coffee in what was a reasonable time, and if I recall correctly, I asked I think the Keurig device uses is a low pressure device. It's like around the 3 PSI. The higher pressure came from I believe that was one of the depositions and and I think that was actually even higher, like the 20 PSI. But that I can't remember which of the Kraft people said their Tassimo runs around 20 something, but you know, I stepped things up. You always start low and go higher, and in my remember I said earlier I did these preliminary tests to see what would happen, because I wanted to do the actual coffee tests and I wanted to be prepared. And above 15 PSI, I would	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	SLOCUM higher you know, the 15, where I actually was able to measure the TDS, that's when I was actually with Mr. Lingle, because he's the person who does those tests.  Q. Okay. And these were all the tests that you did with Mr. Lingle, or did you do more with Mr. Lingle?  A. There may have been one or two other ones where we were and then something went spliff and we wouldn't be able to get a full cup, so I don't know, maybe again as many where we couldn't get a full cup, because it would spurt. And part of my thing was I needed to make a full cup of coffee in this reasonable-ish time, because I'm playing brewer, and can I actually make this beverage using the Singles cartridge.  Q. So one of the requirements is a full cup, right?  A. When I was not able to get a full cup Q. Right.  A yeah, that would be a requirement, because then I had a catastrophic failure.

	Case 1:07-cv-00017-GMS Document	146	-3 Filed 09/02/2008 Page 6 of 6
	Page 210		Page 212
1	SLOCUM	1	SLOCUM
2	person. I don't buy espressos. I'm not really in	2	Mr a Mr. Lingle tells me that if you can
3	the mud the mud zone.	$\frac{2}{3}$	consistently brew a better than 750, if that's a
4	Q. So is your opinion based on your personal	4	beverage, I'm happy to say okay, you're the expert
5	taste, or is it based on what Mr. Lingle told you?	5	telling me what will sell.
6	A. Both.	6	Q. No, I'm saying if you don't have a
7	Q. Okay. And are you going to testify at	7	Mr. Lingle, you'd go to people in the office or
8	trial, render an opinion as to whether this	8	you'd rely on data, consumer data?
9	resulting beverage in test six, say, was a beverage	9	A. Correct.
10	or not?	10	Q. And I'm saying if you were presented with
11	A. To my lay palate	11	consumer data that said that some people find a
12	Q. Right.	12	beverage that has TDS of whatever number I gave
13	A it's not.	13	you
14	Q. Okay, but I'm asking you are you going to	14	A. 750.
15	offer render an opinion at trial whether it was	15	Q 750, would you then say, well, that's a
16	a beverage or not?	16	beverage?
17	A. If I'm asked at trial	17	MR. RADER: Objection to form. Go
18	Q. Yes.	18	ahead.
19	A was six a beverage or not	19	A. I guess so.
20	Q. Right.	20	Q. (BY MR. SCHLITZ) Okay. Now, if you turn
21	A I will say to my lay palate it was not.	21	to paragraphs 41 and 42 of your opinion, 41 says a
22	Q. So you're not an expert on that; is that	22	Singles cartridge or single-serve beverage
23	correct?	23	
			cartridge is designed to be inserted into a Singles
24	A. Right. That's why I said my lay palate. I	24	brewing machine to produce a cup of coffee.
25	am not an expert on that. Mr. Lingle is the	25	Diagram the Kraft diagram below shows how the
	Page 211		Page 213
1	Page 211	1	Page 213
1	SLOCUM	1	SLOCUM
1 2 2	SLOCUM expert.	2	SLOCUM Kenco Singles cartridge works. And so you
3	SLOCUM expert. Q. Okay. So one of ordinary skill in the art,	2 3	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is
3 4	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would	2 3 4	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?
3 4 5	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that	2 3 4 5	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct.
3 4 5 6	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?	2 3 4 5 6	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the
3 4 5 6 7	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.	2 3 4 5 6 7	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right?
3 4 5 6 7 8	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form. A. Yeah, there is sorry.	2 3 4 5 6 7 8	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct.
3 4 5 6 7 8 9	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form. A. Yeah, there is sorry.  MR. RADER: Go ahead.	2 3 4 5 6 7 8 9	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct? A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a
3 4 5 6 7 8 9 10	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form. A. Yeah, there is sorry.  MR. RADER: Go ahead. A. There they'd get other lay people around,	2 3 4 5 6 7 8 9 10	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an
3 4 5 6 7 8 9 10 11	SLOCUM expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say	2 3 4 5 6 7 8 9 10	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee
3 4 5 6 7 8 9 10	SLOCUM expert. Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form. A. Yeah, there is sorry.  MR. RADER: Go ahead. A. There they'd get other lay people around,	2 3 4 5 6 7 8 9 10	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it
3 4 5 6 7 8 9 10 11	SLOCUM expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say	2 3 4 5 6 7 8 9 10	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee
3 4 5 6 7 8 9 10 11 12	SLOCUM expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design	2 3 4 5 6 7 8 9 10 11 12	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it
3 4 5 6 7 8 9 10 11 12 13 14	SLOCUM expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some	2 3 4 5 6 7 8 9 10 11 12 13 14	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right?  A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe
3 4 5 6 7 8 9 10 11 12 13 14 15	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who	2 3 4 5 6 7 8 9 10 11 12 13 14 15	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct.
3 4 5 6 7 8 9 10 11 12 13 14 15 16	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that consumers find acceptable a beverage that is 750	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable capable of being pierced to permit an inflow of
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that consumers find acceptable a beverage that is 750 TDS, let's say, then you would say okay, that's a	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable capable of being pierced to permit an inflow of liquid?
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that consumers find acceptable a beverage that is 750 TDS, let's say, then you would say okay, that's a beverage?	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable capable of being pierced to permit an inflow of liquid?  A. Well, I look at the performance of the
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that consumers find acceptable a beverage that is 750 TDS, let's say, then you would say okay, that's a beverage?  MR. RADER: Objection to form.	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct.  Q. And it was intended to work in the horizontal position, right?  A. Correct.  Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct.  Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable capable of being pierced to permit an inflow of liquid?  A. Well, I look at the performance of the device, the cartridge, and the way it was intended
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that consumers find acceptable a beverage that is 750 TDS, let's say, then you would say okay, that's a beverage?  MR. RADER: Objection to form.  A. Yeah, if when you say if I was presented	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23 24	Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct. Q. And it was intended to work in the horizontal position, right? A. Correct. Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct? A. Correct. Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable capable of being pierced to permit an inflow of liquid?  A. Well, I look at the performance of the device, the cartridge, and the way it was intended to be used, and this is what I get out of it. And
3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	expert.  Q. Okay. So one of ordinary skill in the art, if they didn't have Mr. Lingle next to them, would have to rely on their own taste preference; is that correct?  MR. RADER: Objection to form.  A. Yeah, there is sorry.  MR. RADER: Go ahead.  A. There they'd get other lay people around, typical consumers, people in the office and say what do you think of this. I would never design something or release something like this that was just based on my lonesome. You've got to get some some data or have an acknowledged expert who will say who does have a lot of experience about what's acceptable.  Q. (BY MR. SCHLITZ) And if there's data that if you were presented with data that says that consumers find acceptable a beverage that is 750 TDS, let's say, then you would say okay, that's a beverage?  MR. RADER: Objection to form.	2 3 4 5 6 7 8 9 10 11 12 13 14 15 16 17 18 19 20 21 22 23	SLOCUM Kenco Singles cartridge works. And so you considered how the Singles was intended to work; is that correct?  A. Correct.  Q. And it was intended to work in the horizontal position, right?  A. Correct.  Q. Okay. The Singles cartridge has a generally rectangular hard plastic shell with an opening on one side through which the coffee grounds are introduced during manufacture, and it goes on and you talk essentially, you describe its intended use; is that correct?  A. Correct.  Q. What is the significance of its intended use to your formulation of your opinion that the Singles cartridge is not capable of being the lid of the Singles cartridge is not pierceable capable of being pierced to permit an inflow of liquid?  A. Well, I look at the performance of the device, the cartridge, and the way it was intended